



Sammy's Place 420 Signature German Chocolate Cake Cookie with Coconut Pecan Frosting

Growing up, my favorite cake to have for my birthday was a German Chocolate Cake with the scrumptious coconut pecan frosting. In fact, I would prefer to indulge on the frosting alone! I absolutely love coconut, caramel, and chocolate and thought what would be magnificent would be to create our very own **Sammy's Place 420 Signature German Chocolate Cake Cookie with a stellar Coconut Pecan Frosting completely infused with Sammy-Butter.**



These cookies are super popular with our customers with everyone asking for us to please share our signature recipe. Any 420 edibles fan will truly fall in love with these tasty gems. They are perfect as a gift to share with that special someone in your life or treating yourself, because you deserve it! Remember these are edibles and you will want to “start low and go slow” so as to not overdo it. With these yummy cookies, it can easily be done, so please be responsible. When using Sammy-Butter, the effects will be felt within 15 minutes up to 45 minutes and last from 6-8 hours depending on your tolerance level. Now that we got all that important information out of the way, let's gather all the ingredients and **Let's Get Baked with Sammy's Place 420!**

Ingredients

Cookie Ingredients

Frosting Ingredients

- 1 cup Sammy-Butter, softened
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 tsp. vanilla extract
- 2 large eggs, beaten
- 2 ¼ cups flour
- 1/2 cup unsweetened cocoa powder
- 1 tsp. baking soda
- pinch of salt

- 1 cup evaporated milk
- 1 cup granulated sugar
- 3 egg yolks
- 1/2 cup Sammy-Butter, softened
- 1 tsp. vanilla
- 1 1/3 cup shredded coconut
- 1 cup chopped pecans
- White & dark chocolate for drizzle

Preheat oven to 375° F. Line baking sheets with parchment paper. Using a stand mixer, blend on low Sammy-Butter, brown sugar, granulated sugar, vanilla extract, and eggs. Scrape sides of the bowl to center. While the initial ingredients are blending, in a separate medium mixing bowl, stir all the dry ingredients together. Slowly add the dry mixture to the first ingredients in stand-up mixer and combine all ingredients until well combined. Drop by teaspoons on baking sheets, 12 teaspoons evenly separated on each baking sheet. Bake 8-10 minutes. Cool on baking racks.



While the cookies are cooling, you will want to prepare the Signature infused coconut pecan frosting. This will be done in a large saucepan over medium high heat on your stovetop. Start by adding evaporated milk, granulated sugar, Sammy-Butter, and vanilla extract. This needs to be stirred until it is well combined. Continue stirring until thickened, this will take approximately 11-12 minutes. I set a timer for 11 minutes. Once frosting is thickened, remove from heat-add coconut and pecans. Beat until thick enough to spread. This can be done with a metal spatula, decorator bag, or by filling a Ziploc bag and cutting off one corner. Spread a generous portion over top of cooled cookies.



To finish each cookie off, melt white and dark chocolate and add a couple teaspoons of Sammy-Butter and stir well. Drizzle melted chocolates over the top of each cookie and Voila & Enjoy! Keep cookies refrigerated and covered, for up to a week. They can be frozen in a freezer Ziploc bag and keep their potency up to 6 months. Be sure to label the packaging with edibles information. This is important so they do not end up in the wrong hands-kids, elderly, or pets.

We hope you enjoy this Sammy's Place 420 Signature recipe. Please feel free to drop a comment or email us at Amy@sammysplace420.org on your thoughts or pictures as we would love to hear from you. We value your feedback and strive to satisfy all our Sammy's Place 420 visitors.

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